



T.786-747-4686

801 BRICKELL BAY DRIVE, MIAMI, FL 33131
(Lobby of the Four Ambassadors Building)

OPEN HOURS

Sunday – Thursday: 12pm – 10pm
Friday – Saturday: 12pm – 11pm

Instagram @Datangmiami



Starter

前菜

Hot 热食

- Grilled Lamb Skewers (6 pcs) \$17
炭炉羊肉串 (6串)
- ★ Grilled Beef Skewer (6 pcs) \$17
炭炉牛肉串 (6串)
- Grilled Chicken Skewers (6 pcs) \$14
炭炉鸡肉串 (6串)
- ★ Sichuan Crispy Pork Strip \$16
臻味小酥肉
- Crispy Stuffed-Eggplant \$9
臻味茄盒
- 🍄 Scallion Pancake \$9
臻味秘制葱油饼
- 🍄 Crispy Tofu \$16
臻味炸豆腐
- Japanese Pork Dumpling (6 pcs) \$9
日式猪肉煎饺

- Japanese Chicken Dumpling (6 pcs) \$9
日式鸡肉煎饺
- Japanese Fried Chicken (4pcs) \$16
日式炸鸡

Cold 冷盘

- 🍄 Japanese Seaweed Salad \$7
日式海藻沙拉
- 🍗 Chili Chicken \$12
口水鸡
- Braised Beef With House Special Sauce \$12
五香酱牛肉
- House Special Braised Pork Trotters \$12
秘制酱猪蹄
- Jamón de Bellota \$28
西班牙伊比利亚火腿

Royal Dim Sum

宫廷点心

(Only serve between 12pm -3pm.
仅在12pm-3pm供应)

- Shrimp Dumpling (3pcs) \$12
臻味虾饺
- ★ Six Treasure Shrimp Dumpling (6pcs) \$18
臻味六彩虾饺
- Scallop Dumpling (3pcs) \$14
臻味扇贝饺
- 🍄 Cilantro Dumpling (3pcs) \$12
臻味香菜饺
- Shrimp Siu Mai (3pcs) \$12
臻味虾烧麦
- ★ Crab Meat Xiao Long Bao (4pcs) \$16
蟹黄小笼包
- ★ Pork Soup Xiao Long Bao (4pcs) \$14
臻味小笼包
- ★ Chicken Xiao Long Bao (4pcs) \$14
鸡肉小笼包
- ★ Egg and Chives Xiao Long Bao (4pcs) \$14
鸡蛋韭菜小笼包 \$14
- Steam Roast Pork Bun (3pcs) \$10
臻味叉烧包
- ★🍄 Steam Egg Custard Bun (3pcs) \$10
臻味奶黄包
- Sticky Rice with Lotus Leaf \$10
臻味糯米鸡
- Crispy Pork Dumpling (3pcs) \$12
臻味咸水饺
- 🍄 Bean Curd Roll (3pcs) \$10
臻味腐皮卷

Zhenwei Signature 臻味佳品

- ★ Peking Duck With Homemade Pancake
臻味烤鸭 (附送自制烤鸭饼)
- Half Duck 半只烤鸭 \$45
- Whole Duck 一只烤鸭 \$80



Spicy Dry Pot 麻辣香锅

Serve with white rice. Individual size (配一人份白米饭)

Spiciness 辣度: Mild 少辣 Regular 正常辣 Extra Spicy 加辣 No Spicy 不辣

a) ★ Beef Combo \$26

牛肉麻辣香锅
Beef shoulder, mushroom, broccoli, tofu skin, lotus roots and sprouts.
牛肩肉, 蘑菇, 西兰花, 腐竹, 莲藕, 芽菜

b) Chicken Combo \$25

鸡肉麻辣香锅
Sliced chicken breast, wood ear mushroom, tofu skin, mushroom, sprouts and lotus root.
爽滑鸡肉, 木耳, 腐竹, 蘑菇, 芽菜, 莲藕

CREATE YOUR OWN spicy dry pot. Minimum order of 4 items from Royal Hot Pot section. Priced by items selected.

c) Pork Combo \$24

猪肉麻辣香锅
Black pork belly, napa cabbage, tofu, mushroom, and rice cakes.
黑豚肉, 大白菜, 冻豆腐, 蘑菇, 年糕

d) ★ Seafood Combo \$27

海鲜麻辣香锅
Squid, fish fillet, fresh shrimp paste, tofu, broccoli and mushroom.
鱿鱼, 鱼片, 手打鲜虾滑, 冻豆腐, 西兰花, 蘑菇

e) 🍄 Vegetable Combo \$26

蔬菜麻辣香锅
Mushroom, wood ear mushroom, tofu skin, lotus roots, broccoli and sliced potato.
蘑菇, 木耳, 腐竹, 莲藕, 西兰花, 土豆片

甜点

Dessert

New York Cheese Cake \$8
纽约芝士蛋糕

Mochi Ice Cream \$9
麻薯冰淇淋

Spicy 🍗 辣
Vegan 🍄 素
Special ★ 推荐菜式

Before you placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness, especially if you have a medical condition.
18% service fee will be added to all checks. 20% gratuity will be added for the parties of six and above.

Chef Choice 臻味推荐

- 👉 Xiang La Twin Lobster Tail Market Price
臻味香辣龙虾 市场价
- 👉 Ma La Beef Prime Tenderloin \$29
臻味麻辣牛柳
- 👉 Sanchen Chili Prawn \$28
臻味麻辣虾
- 👉 Kung Pao Chicken \$22
宫保鸡丁
- Dong Po Pork Belly \$25
臻味东坡肉
- 👉 Wan Zhou Spicy Fish Stew \$29
万州麻辣烤鱼

- ★ Braised Fish With Tofu Claypot \$22
秘制斑腩豆腐煲
- 👉 Sichuan Style Crispy Branzino \$32
川香海鲈鱼
- 👉 Ma Po Tofu \$18
麻婆豆腐
- Dry-Fried Green Beans \$17
干煸四季豆
- Salt and Pepper Fried Shirauo \$19
五味香脆白饭鱼
- 👉 Stir Fried Snow Pea Leaves w. Fresh Garlic \$18
蒜蓉豆苗
- 👉 Stir Fried Chinese Broccoli \$16
清炒芥蓝

Royal Hot Pot

Soup Bases 汤底

- ★ Chinese Herbal Pot 滋补药膳锅 \$9
- ★ Original Beef Pot 原味牛骨锅 \$9
- 👉 Mushroom Pot 臻味珍菌锅 \$9

Meat 肉类

- Sliced Chicken 爽滑鸡肉片 \$11
- Pig Intestines 肥肠 \$11
- Beef Tripe 牛百叶 \$9
- Beef Aorta 黄喉 \$17
- Beef Shoulder 精品牛肩肉 \$11
- ★ Fatty Beef 雪花肥牛 \$11
- Sliced Beef Tongue 精品牛舌 \$15
- ★ Sliced Beef Short Ribs 精品牛小排 \$15
- ★ Sliced Ribeye 大理石花纹牛肋眼肉 \$18
- House Special Beef 特选级臻味牛肉 \$17
- Sliced Matsusak Black Pork Belly 松板黑豚肉 \$12
- AAA New Zealand Lamb 顶级新西兰羊肉 \$13
- ★ AAA Wagyu Beef (Australia) 顶级澳洲和牛 \$28
- ★ AAAAA Wagyu Beef (Japan) 极顶级日本和牛 \$128

Chef's Hand Made

Meatballs & Wontons 手工丸子

- Beef Ball 牛肉丸 \$9
- Chicken Ball 鸡肉丸 \$7
- Fresh Shrimp Paste 鲜虾滑 \$9
- Fresh Cuttlefish Paste 鲜墨鱼滑 \$9
- ★ Fresh Fish Noodle 鲜鱼面 \$10
- Fresh Fish Paste 鱼滑 \$9
- Imitation Crabstick 日式蟹肉棒 \$6
- Fried Dough Sticks 油条 \$5
- Spam 午餐肉 \$7
- Homemade Shrimp Wonton (6 pcs)
- 手工鲜虾云吞 \$10

- Original Pork Pot 原味猪骨锅 \$9
- 👉 Pumpkin Pot (Vegan) 养生南瓜锅 \$9
- ★👉 Szechuan Spicy Pot 四川麻辣锅 \$9

Seafood 海鲜

- Chef's Choice Seafood Plate 综合海鲜 \$22
- Abalone 鲜鲍鱼 \$22
- Scallop 鲜扇贝 \$13
- Head-on Shrimp 有头虾 \$9
- Flounder 龙利鱼片 \$10
- Squid 鱿鱼 \$8
- Mussel 青口 \$10
- Octopus 八爪鱼 \$8
- Tiger shrimp (No shell) 老虎虾 \$11
- Crab Claw 蟹钳 \$15
- Snow Crab 雪蟹脚 市场价
- Snow Crab Claws 雪蟹钳 市场价
- Alaska King Crab 帝王蟹腿 市场价

Bean Curd & Noodles 豆腐品&面条

- 👉 Ramen Noodle 拉面 \$7
- 👉 Sweet Potato Noodle 红薯粉 \$6
- 👉 Tofu 冻豆腐 \$6
- 👉 Fried Tofu Skin Roll 响铃 \$9
- 👉 Dry Tofu Skin 腐竹 \$6
- 👉 Tofu Puffs 豆腐泡 \$6
- 👉 Fresh Tofu Skin 豆丝 \$6
- Fish Tofu 鱼豆腐 \$9
- 👉 Soft Tofu 嫩豆腐 \$6
- Egg 生鸡蛋 \$3
- 👉 White Rice 白饭 \$3

Fresh Seafood Bar

新鲜海鲜 (Market Price 市场价)

Maine Lobster 缅因龙虾	Geoduck 象拔蚌
Dungeness Crab 珍宝蟹	Little Neck Clam 小白蛤
Crystal Crab 水晶蟹	
Alaskan King Crab 帝王蟹腿	

宫廷 火锅



👉 Veggies 蔬菜

- Mix Veggies 蔬菜拼盘 \$16
- Nappa Cabbage 大白菜 \$6
- Spinach 菠菜 \$6
- Watercress 西洋菜 \$6
- Tong Ho 茼蒿 \$7
- Chinese Broccoli 芥蓝 \$7
- Radish 白萝卜 \$5
- Winter Melon 冬瓜 \$6
- Pumpkin 南瓜 \$6
- Lotus Roots 莲藕 \$5
- Snow Pea Leaf 豆苗 \$8
- Sliced Potato 土豆片 \$5
- Seaweed 海带结 \$6
- Taro 芋头 \$6
- Yam 山药 \$7
- Broccoli 西兰花 \$6
- Shiraki 魔芋粉丝 \$5
- Sprouts 芽菜 \$5
- Corn 玉米 \$6

👉 Mushroom 蘑菇

- Mix Mushroom 菌菇拼盘 \$20
- King Oyster Mushroom 王子菇 \$8
- Enoki Mushroom 金针菇 \$7
- Seafood Mushroom 海鲜菇 \$7
- Wood Ear Mushroom 木耳 \$6
- White Wizard
- Mushroom 白精灵菇 \$6



Spicy 👉 辣

Vegan 🍄 素

Special ★ 推荐菜式



Hakata Ramen 博多拉面

Hakata Tonkotsu Ramen \$19

豚骨拉面
The extra rich and creamy broth made with pork bones, surprisingly clean and light, topped with chashu pork, scallions, bamboo and nitamago egg.

👉 Spicy Tonkotsu Ramen \$19

(Choose Your Spicy Level 1/2/3)

鲜辣豚骨拉面

Nutrient dense rich broth made from pork bones blended with our secret spices. Topped with chashu pork, scallions, bamboo shoots, and nitamago egg.

★ Kogashi Garlic \$19

黑蒜豚骨拉面

The thick silky broth is made by slow cooking pork bone for hours, along with lots of delicious extras such as kogashi garlic paste, soy source. Topped with chashu pork, scallions, bamboo shoots, chashu pork and nitamago egg.

🍄 Vegetarian (Vegan) \$17

蔬菜味噌拉面

Vegetarian miso broth with scallions, bamboo shoots, toasted seaweed, broccoli, corn.

Hiyashi Chuka (Japanese Cold Noodle) \$19

日式冷面

Fresh noodle topped with house special chashu pork, carrot, wood ear mushrooms scallions, and soft boiled egg mixed with house special lemon sauce.

ADD TOPPINGS

额外配料

- Extra Noodles 面 \$6
- Nitamago Egg 温泉蛋 \$3
- Fried Egg 煎蛋 \$3
- Chashu Pork 日式叉烧 \$6
- Homemade Soy Bean Pork Sauce 臻味特制肉酱 \$4
- House Special Spicy Miso Sauce 臻味特制鲜辣味噌 \$4



Rice & Noodles

主食

Gyudon \$17

牛井
Japanese Beef Rice Bowl

★ Karaage Rice Bowl \$17

日式炸鸡饭
Japanese Fried Chicken Rice Bowl

Chashu Pork Rice Bowl \$17

日式叉烧饭
Japanese Braised Pork Rice Bowl

Shrimp Fried Rice \$17

臻味虾仁炒饭

Chicken Fried Rice \$14

臻味鸡肉炒饭

Soy Sauce Fried Noodle \$18

臻味豉油皇炒面

Sesame Biscuits (2pcs) \$5

臻味芝麻烧饼

Zha Jiang Mian Hot/Cold \$18

炸酱面

Thick handmade noodles topped with fried pork in homemade special soy bean paste, topped with sliced cucumber, and carrot. (Extra homemade soy bean pork sauce \$3.00) 额外加肉酱 \$3

🍄 Vegetable Fried Rice \$14

臻味素食炒饭